

#LetsCook30

FAJITA FLATBREAD

This is a great way to use up leftover fajitas and experiment with different flavours for flatbreads.

Servings: 2 **Ready in about:** 20 minutes

2 flatbread
4 tbsp salsa
leftover sheet pan fajita *
8 tbsp cheese (cheddar cheese or mozzarella), shredded, divided
4 tbsp cilantro, chopped (optional)

Nutrition Tip

To increase the fibre and reduce the saturated fat in this recipe we used:

- Whole wheat flatbread
- Low fat cheese (20% M.F. or less)

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Spread 2 tbsp salsa evenly over each flatbread.
3. Sprinkle 2 tbsp of cheese over each flatbread.
4. Spread leftover sheet pan fajita mixture* evenly over each flatbread.
5. Bake for 10 minutes.
6. Sprinkle 2 tbsp of remaining cheese over flatbread.
7. Broil for 2 – 3 minutes until cheese is melted.
8. Garnish with fresh cilantro.

* If you don't have leftover Sheet Pan Fajita, you could use cooked chicken with salsa and diced peppers.

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